

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

COPPA

Italy
Cured, aged pork shoulder

SORIA

United States
Smoky style chorizo

FUET

Cataluña
Mild, dry-cured pork sausage

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

IDIAZÁBAL

Navarra
Smoked raw sheep's milk, nutty & robust

VALDEÓN

Castilla-León
Cow and goat's milk blue cheese, tangy & spicy

CAÑA DE OVEJA

Murcia
Soft-ripened sheep's milk, tangy

ROMAO

Castilla-La Mancha
Raw sheep's milk cheese rubbed with rosemary

SAN SIMON

Galicia
Smoked cow's milk cheese, creamy & buttery

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

BRESAOLA

Italy
Air dried cured and aged beef

APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Patatas Bravas, Jamon Serrano, Fuet, Manchego, Idiazabal, Guindilla Peppers, Marinated Olives, Marcona Almonds

12

10.5

22

TAPAS

BURRATA

Squash, Zucchini

8.5

POTATO TORTILLA

Chive Sour Cream

6

MARINATED OLIVES

Citrus, Chili Flakes

5

BOQUERONES

Parsley, Olive Oil

6

EGGPLANT CAPONATA

Sweet Peppers, Basil

5

CRISPY CALAMARI

Spicy Aioli

10.5

SPINACH AND CHICKPEAS

Garlic, Lemon, Cumin

8

TROUT A LA PLANCHA

Salsa Verde

13.5

OVEJA A LA PLANCHA

Honey-Balsamic Reduction, Walnuts

7.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

CHILLED GREEN BEANS

Honey-Basil Vinaigrette, Pickled Onions

7

HAMACHI CRUDO

Cilantro Oil, Jalapeño, Lemon

12.5

MEDITERRANEAN HUMMUS

Pita Bread, Salsa Verde

7.5

GRILLED PULPO

Red Pepper Gremolata

11

GRILLED SUMMER SQUASH

Arugula Pesto, Pepitas

7.5

GRILLED ADOBO CHICKEN

Aji Amarillo

8

GRILLED ASPARAGUS

Spiced Harissa Piquillo

8.5

GRILLED LAMB MERGUEZ SAUSAGE

Tzatziki

10.5

OKRA

Aleppo, Lemon

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

BLISTERED SHISHITOS

Lime, Sea Salt

8

STEAK PAILLARD

Red Pepper Vinaigrette, Frites

14.5

CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

ROASTED SUMMER CORN

Jalapeño, Idiazabal

7.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem

8

WATERMELON SALAD

Cucumber, Lime, Red Onions, Feta

7

ARUGULA SALAD

Apples, Valdeón, Cranberry, Walnuts

7

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

WHOLE ROASTED BRANZINO

Mixta Salad, Charred Lemon

25.5

PAELLA VERDURAS

Carrots, Asparagus, Okra, Aioli Verde

half / full / double
16 / 32 / 64

PAELLA MARISCOS

Prawns, Mussels, Calamari

24.5 / 49 / 98

PAELLA SALVAJE

Fingerling Potatoes, Merguez, Chorizo, Chicken

24.5 / 49 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Sausage

27 / 54 / 108

DESSERTS

FLAN CATALÁN

6.5

CREPAS WITH SEASONAL FRUIT

Strawberries, Pistachios

7.5

OLIVE OIL CAKE

Sea Salt

8

BASQUE BURNT CHEESECAKE

Berry Compote

8

WARM CHOCOLATE CAKE

Coffee Anglaise, Almonds

8

EXECUTIVE CHEF ADAM ESSER | SOUS CHEFS DINA SANCHEZ & TYLER WALLACE

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.
Barcelona is a cashless restaurant. Credit and debit accepted.

WINES BY THE GLASS

SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	4	8 (L)	45
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2018 Celler del Roure, Cullerot, Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2019 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.5	13	52
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	5.75	10.5	46
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2016 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 Earth First, Organic Crianza, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2016 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	69
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9.5	57

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Toro Albala, 1994, 375mL	<i>Pedro Ximénez</i>	14	56
Añada, Alvear, 2015, 375mL	<i>Pedro Ximénez</i>		60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

GRENAÇHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 16.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



COCKTAILS

BEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 9.5
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 10
Citadelle Gin, Lime, Mint

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Smoked and Stirred Tableside

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's Gin 14

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9 30
Dark Rum, Guava Nectar

GUNS & ROSÉS 12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé,
Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Creature Comforts, Tropicália IPA - GA 4.25 8.5
Eventide Brewing, Kölsch - GA 3.75 7.5
Southbound, Scattered Sun Belgian Wit - GA 3.75 7.5
Sweetwater, 420 Pale Ale - GA 4 8

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Peroni, Lager - Italy 7.5
Wild Heaven, Emergency Drinking Beer - GA 7.5
Yuengling, Light - PA 6
Pabst Blue Ribbon (16oz.) - IL 6
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Eventide Brewing, Citrus Grove Hefeweizen - GA 7.5
Red Hare, SPF 50/50 Grapefruit - GA 6.5
Three Taverns, Rapturous Raspberry Sour - GA 8.5
Wild Heaven, White Blackbird - GA 8.5
Terrapin, Recreation Ale (16oz) -GA 6.5
Monday Night Brewing, Slap Fight IPA-GA 7.5
Eventide, The A IPA - GA 7.5
Jekyll Brewing, Hop Dang Diggity IPA-GA 7.5
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel Reserve - MN 10.5

CIDERS
Treehorn, Dry Cider - GA 8
Isastegi, Sagardo Natural Cider (750mL) - Spain 32
Pomarina Brut Sidra (750mL) - Spain 42